Tim Perry's Soup (Creamy Curry Cauliflower and Broccoli Soup)

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My boss brought this soup to the office one fine day and I was hooked on it from the first taste. It is a snap to make and the flavors are mild, yet very distinct. My kids loved it the first time I made it at home and it instantly became known as 'Tim Perry's Soup.' You might like a stronger curry flavour or a creamier soup, so adjust the seasonings to your taste. It's ready within the hour, but the longer it simmers the better the flavor. Serve with crusty bread and butter.

By SHEILA KAMPMAN

Prep: 15 mins
Cook: 45 mins
Total: 1 hr

Servings: 4

Ingredients

- [ ] 1 quart chicken broth
- [ ] 1 onion, finely chopped
- [ ] 1 head cauliflower, finely chopped
- [ ] ½ head broccoli, finely chopped
- [ ] 1 teaspoon curry powder
- [ ] 1 tablespoon chicken bouillon granules
- [ ] salt and pepper to taste
- [ ] ¼ cup all-purpose flour
- [ ] ½ cup milk
- [ ] 2 cups shredded Cheddar cheese

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Directions

In a stockpot, combine chicken broth, onion, cauliflower, and broccoli. Bring to a boil and reduce heat to low. Continue to simmer until vegetables are tender. Season with curry powder, chicken bouillon, salt, and pepper.

In a bowl, combine flour and 1/2 cup of the milk. Whisk briskly until there are no lumps. Add mixture to soup, stirring continuously as soup thickens. Stir in Cheddar cheese until completely melted.

Nutrition Facts

Per Serving:

348 calories; 20 g total fat; 62 mg cholesterol; 838 mg sodium. 24.1 g carbohydrates; 20.7 g protein;

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